

IN THE CLAIMS:

1.-20 (Cancelled)

21. (New) An improved method of preparing food comprising dough or batter to be cooked under heat wherein the improvement is for the purpose of minimizing formation acrylamide while the food is heated and wherein the improvement comprises:

adding to the food prior to the heating an effective amount of at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat.

22. (New) The improved method in accordance with Claim 21 wherein the food contains the ingredient selected from the group consisting of cereal flour and starch.

23. (New) The improved method in accordance with Claim 21 wherein the temperature of cooking the food after the additive has been added is not lower than 120°C.

24. (New) The improved method in accordance with Claim 23 wherein after the additive has been added the food is cooked by frying, stir-frying or roasting.

25. (New) The improved method in accordance with Claim 21 wherein the food is selected from the group consisting of noodles, tempura being a Japanese style deep-fried food, a baked confectionery, a fried confectionery, a snack and a food having a wrapping sheet of dough made of cereal flour or starch.

26. (New) The improved method in accordance with Claim 25 wherein the baked confectionary is biscuits, the fried confectionery is Karintou, being a fried dough cake, and the food having a wrapping sheet of dough is selected from the group consisting of Agegyouza, being a fried dumpling stuffed with minced pork and Yakigyouza, being a pan-broiled dumpling stuffed with minced pork.

27. (New) The improved method in accordance with Claim 21 wherein the food is noodle.

28. (New) The improved method in accordance with Claim 21 wherein the additive is calcium chloride.

29. (New) The improved method in accordance with Claim 21 wherein the additive is magnesium chloride.

30. (New) The improved method in accordance with Claim 21 wherein the additive is calcium oxide.

31. (New) The improved method in accordance with Claim 21 wherein the additive or combination of additives is present in an amount of 0.1 to 5 per cent by weight of the food prior to heating the food.

32. (New) A food product comprising dough or batter to which at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide has been added in an amount effective to decrease the amount of acrylamide to be formed when said food product is heated as compared to the amount of acrylamide to be formed when the

same food lacking said additive is heated, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat.

33. (New) A food product comprising dough or batter having been prepared by the step of adding at least one additive selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide and thereafter heating, the additive having been added in an amount effective to reduce the formation of acrylamide during heating, as compared to heating the same food in the same manner but lacking said additive, said additive contributing calcium or magnesium ions to the dough or batter to be present while the dough or batter is cooked under heat.

34. (New) A food product in accordance with Claim 33 which has been heated to a temperature not below 120°C.

35. (New) An improved method of preparing food to be cooked under heat wherein the improvement is for the purpose of minimizing formation acrylamide while the food is heated and wherein the improvement comprises:

adding to the food prior to the heating an effective amount of at least one additive which contains ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} .

36. (New) The improved method in accordance with Claim 35 wherein the food contains the ingredient selected from the group consisting of cereal flour and starch.

37. (New) The improved method in accordance with Claim 35 wherein the temperature of cooking the food after the additive has been added is not lower than 120°C.

38. (New) The improved method in accordance with Claim 37 wherein after the additive has been added the food is cooked by frying, stir-frying or roasting.

39. (New) The improved method in accordance with Claim 35 wherein the food is selected from the group consisting of noodles, tempura being a Japanese style deep-fried food, a baked confectionery, a fried confectionery, a snack and a food having a wrapping sheet of dough made of cereal flour or starch.

40. (New) The improved method in accordance with Claim 39 wherein the baked confectionery is biscuits, the fried confectionery is Karintou, being a fried dough cake, the snack is potato chips, and the food having a wrapping sheet of dough is selected from the group consisting of Agegyouza, being a fried dumpling stuffed with minced pork and Yakigyouza, being a pan-broiled dumpling stuffed with minced pork.

41. (New) The improved method in accordance with Claim 35 wherein the food is noodle or a potato product.

42. (New) The improved method in accordance with Claim 35 wherein the additive contains Fe^{++} or Fe^{+++} ions.

43. (New) The improved method in accordance with Claim 35 wherein the additive contains Cu^{++} ions .

44. (New) The improved method in accordance with Claim 35 wherein the additive contains Ba^{++} ions..

45. (New) The improved method in accordance with Claim 35 wherein the additive or combination of additives is present in an amount of 0.1 to 5 per cent by weight of the food prior to heating the food.

46. (New) A food product to which at least one additive containing ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} has been added in an amount effective to decrease the amount of acrylamide to be formed when said food product is heated as compared to the amount of acrylamide to be formed when the same food lacking said additive is heated.

47. (New) A food product having been prepared by the step of adding at least one additive containing ions selected from the group consisting of Fe^{++} , Fe^{+++} , Cu^{++} and Ba^{++} has been added, and thereafter heating, the additive having been added in an amount effective to reduce the formation of acrylamide during heating, as compared to heating the same food in the same manner but lacking said additive.

48. (New) A food product in accordance with Claim 47 which has been heated to a temperature not below 120°C .